

## #57 Weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **43 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5
Grain	Pszeniczny	1.5 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

### Notes

- Nagazowanie 2.0-2.1

Zacierać bardziej na słodko, jeśli dobrze odfermentowany to gazować wyżej - np. do 2.3-2.4  
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